
Salem Harvest

To feed hungry families by harvesting food that would go to waste



Focus on FSMA

The FSMA (Food Safety Modernization Act) is a federal law designed to enhance the safety of the U.S. food supply by shifting the focus of federal regulators from responding to contamination to preventing it. At the Act's inception in 2011, Congress set implementation dates for sections of the law. This year, the majority of Salem Harvest growers are required to meet the new standards. In turn, Salem Harvest will be meeting these new regulations to ensure safe food for all our volunteers and for those who receive it at food pantries. Also, following these new guidelines will help us maintain the strong relationships we have with growers and continue the food safety process they began before planting.

Path of Pathogens

During the off season, at an extensive training with area farmers, I learned that FSMA regulations are focused on preventing the spread of bacteria, viruses and other pathogens. We looked at many different ways that pathogens are introduced into the food supply, what they need in order to multiply, and how we can interrupt the path of pathogens in the food we harvest.

Over the next several weeks, I will be sending out emails featuring ways Salem Harvest will be meeting these new federal regulations through changes or additional precautions at each and every harvest. Please read these emails. They will answer many of the 'why' questions that may arise pertaining to food safety, will help you know what to expect at harvests, and how best to prepare for harvesting this season.

Until next time -

Elise



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